



STELLAR CONSTELLATION COOKIES



REMINDERS

- Only a grown-up should use the oven and do anything that involves cutting food with a knife or blade.
- Only a grown-up should do any cutting.
- Only a grown-up should poke holes in the cookies with toothpicks.



WHAT YOU'LL NEED

- Your favorite sugar cookie recipe
- Blue frosting, whichever shade you prefer (ideally one that looks like the night sky)
- Constellation cards (on the following pages)
- Wax paper or aluminum foil
- Toothpicks
- Yellow icing and a star-shaped pastry tip OR yellow star-shaped candy sprinkles
- White icing and a small, round pastry tip

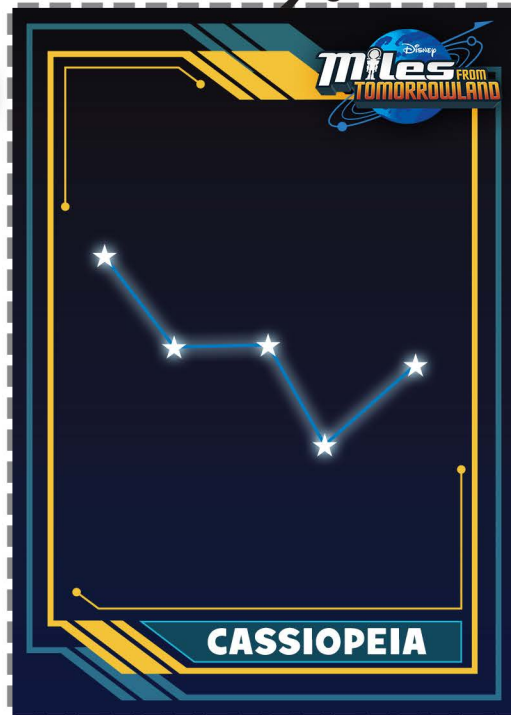
HOW TO MAKE IT

1. Make sugar cookies according to your favorite recipe. Let cool.
2. Once cookies have cooled, frost the entire surface of each cookie with blue icing. Let dry.
3. Print out the constellation cards and have a grown-up cut them out.
4. Have a grown-up cut out a piece of wax paper or foil just slightly larger than the constellation card.

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5. Place wax paper or aluminum foil on top of the cookie, then place the constellation card on top of the wax paper or aluminum foil.
6. Using the constellation card as reference, have a grown-up use a toothpick to poke holes in the cookie where the stars are.
7. Remove the constellation card and wax paper or aluminum foil from the cookie.
8. Place yellow stars on top of the holes. You may use yellow icing in a pastry bag with a star-shaped tip, or you may use store-bought yellow star-shaped candy sprinkles.
9. Connect the yellow stars with white icing.
10. Enjoy your stellar constellation cookies!

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